

Green Cherry Cookies

Ingredients:

- 1 cup brown sugar packed
- 1/2 cup granulated sugar
- 3/4 cup unsalted butter softened (1 1/2 sticks)
- 1 large egg
- 2 tbsp. half-and-half or milk
- 1 tsp. vanilla extract
- 2 cups UNBLEACHED all-purpose flour
- 1/2 tsp. sea salt
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 8 oz. container Paradise candied green cherries chopped
- 1 cup coconut
- 1 cup chopped pecans



Directions:

In a large mixing bowl, cream brown sugar, sugar, butter, egg, milk, vanilla, salt, baking powder and baking soda.

Fold in flour, green cherries, pecans and coconut with a wooden spoon.

Roll mixture into balls and place onto baking sheets sprayed with cooking spray.

(I kept my hands moist while rolling).

Bake at 350° for 12-15 minutes or until golden brown.

Rotate cookie sheets on racks after 7 minutes of baking time.

Notes:

My cookies took about 16 minutes to bake.

Even though this is a sticky dough, avoid the temptation to add additional flour. Just keep your hands moist while rolling. The cookies spread out well during baking time.